12951 Bandera Road, Helotes, Texas 78023 (210) 695-8877 Mailing Address: P.O. Box 507, Helotes, TX 78023

Retail Food Establishment Inspection Report

Establishment: GK/ick's Cofc License # RC: Date: 19/12/2021					
Purpose of Visit: Compliance Inspection Consultation Complaint Illness Investigation Other:					
{A} Critical Food Safety Controls (5 pts)	{C} Management and Personnel (4 pts)				
(Critical control violations must be corrected on the spot)	23. Manager on duty currently certified?				
1. Cold holding temperatures / time	24. Manager demonstrates proper use of thermometer				
2. Hot holding temperatures / time	25. Personnel with infections restricted / excluded				
3. Cooking temperatures / time	26. Proper hand washing demonstrated				
4. Proper cooling of foods / time	27. Good hygienic practices observed				
5. Rapid reheating of foods (temperature and time)	28. Written HACCP Plans / SOPs as needed				
6. Food control surfaces clean and sanitized					
{ } cutting boards { } meat slicer { } food grinder	{D} Non-Critical (3 pts)				
7. Potential for cross-contamination to occur	29. Food equipment construction / repair				
	30. Facility construction (floors / walls) / repair				
8. RTE foods / no direct hand contact	31. Housekeeping contributes to infestation				
9. Foods from approved sources / labeling	32. Non-food contact surfaces clean				
10. Foods protected from contamination	33. Garbage / solid waste storage				
11. Other:	34. Consumer advisories posted				
	— 35. Inspection report displayed for public				
	36. Other				
	(E) Corrections / Improvements Made / Comments:				
Critical Temperature Verification:					
Food Item and Process Temp (F°)	10 Anarever				
	1011212021				
{B} Facilities, Equipment and Food Storage (3 pts)					
12. Hand washing stations supplied and clean	1 1 1				
13. Dishwashing / sanitizing (ppm/Temp.)					
14. Food storage area meets code					
15. Storage and use of toxic items					
16. Evidence of insects or rodents / infestation					
Sewage disposal / Grease trap Thermometers provided / used	I-ped Pernil Americal				
19. Plumbing / no cross-connections					
20. Water supply / hot water /20					
21. Sewage disposal meets code					
22. Other	-				
	ponsible for food safety practices described in sections 229.163 (b) and				
	are of employees to conduct a 20 second hand wash prior to starting work,				
after handling raw products or visiting the restroom and that fa of causing food-borne illness. I agree to implement corrective act	ilure to manage required temperature and time controls have a high risk				
	IOIS DESCRIBED IN FARE E TO FEMALE HIS RISK OF 1000-DOTHE HINESS.				
Non-Critical Food Safety Rating					
Area Superior Above Average Minimal Average	HACCP Compliance Score =				
Training	(Does not apply to consultations or follow-up visits)				

Area Superior Above Average Minimal

Training
Restrooms
Housekeeping
Equipment
Construction
Overall Rating

CP Compliance Score =	1
of apply to consultations or follow-up visits)	
Person In Charge / Manager / Owner	
1111	
Evaluation by Registered Sanitarian	
	Person In Charge / Manager / Owner

12951 Bandera Road, Helotes, Texas 78023 (210) 695-8877 Mailing Address: P.O. Box 507, Helotes, TX 78023

Retail Food Establishment Inspection Report

				i Establisi	innent hispection Report			
E-4-blish	1 10.7	2- 4	1, 1	т.	7 - 10/25/2021			
Establishment:								
Purpose of VIS	at: KI Comp	nance insp	ection	Consultation	n _ Complaint _ lliness investigation _ Other:			
{A} Critical	Food Safety (Controls (5	ntc)		{C} Management and Personnel (4 pts)			
(Critical control				snot)	23. Manager on duty currently certified?			
	ding temperate		Cita on the	spot)	24. Manager demonstrates proper use of thermometer			
	ing temperatur				25. Personnel with infections restricted / excluded			
	temperatures				26 Proper hand washing demonstrated			
	ooling of food				27. Good hygienic practices observed			
	neating of food		ture and tin	ne)	28. Written HACCP Plans / SOPs as needed			
	trol surfaces of							
	ng boards {			grinder	(D) Non-Critical (3 pts)			
	for cross-con			B	29. Food equipment construction / repair			
	ds / no direct h	**		1,41	30. Facility construction (floors / walls) / repair			
	om approved s			£	31. Housekeeping contributes to infestation — 32. Non-food contact surfaces clean			
10. Foods pro								
11. Other: _			1 6	Λ	33. Garbage / solid waste storage			
	01	brent	11EN		34. Consumer advisories posted			
100	12/10	46		THE	- 35. Inspection report displayed for public - 36. Other			
	/		1- 0	3/	E Corrections / Improvements Made / Comments:			
	6/1	/-/	1/1/1/11/14	. 6	(E) Corrections / Improvements Made / Comments:			
	- U			4				
C-241 T		161 - Al	19		11 27 /1 /			
Critical Tem		meation:		D - (F20)	1 19 100.00 for frequen			
Food Item and Process Temp (F°)					hand Washing			
		11	Lock	28	Hat water Soon / 20 Son / Singe / Town			
Ficeze.		Glille	1- 0					
P,	:de - 31	1-21	-2					
(D) E W	James	110	7 (0					
{B} Facilities	s, Equipment	and Food	Storage (3	pts)				
12. Hand was	sning stations	supplied and	d clean					
13. Dishwashing / sanitizing (300 ppm/Temp.)								
14. Food storage area meets code15. Storage and use of toxic items								
16. Evidence			antation.					
17. Sewage d			estation					
18. Thermom			- N					
19. Plumbing 20. Water sup	pply/hot.wate	inicctions						
21. Sewage d								
22. Other	-							
27 (4/4)			11 / 1/21					
As the person in	n charge of th	is facility, I	understan	d I am respo	onsible for food safety practices described in sections 229.163 (b) and			
after handling re	229.163 (c) of the Texas State Food Code. I understand that failure of employees to conduct a 20 second hand wash prior to starting work,							
	after handling raw products or visiting the restroom and that failure to manage required temperature and time controls have a high risk of causing food-borne illness. I agree to implement corrective actions described in Part E to reduce the risk of food-borne illness.							
	ical Food Safet		Manage Col	acityl	The state of the s			
Area		Above	Average	Minimal				
		Average			HACCP Compliance Score =			
Training	115-115-115-1		(III)=UX	100	(Does not apply to consultations or follow-up visits)			
		-			1001			
Restrooms		1		- Table 1				

Housekeeping
Equipment
Construction

Overall Rating

Person In Charge / Manager / Owner

Evaluation by Registered Sanitarian

lov tosis 12951 Bandera Road, Helotes, Texas 78023 (210) 695-8877 Mailing Address: P.O. Box 507, Helotes, TX 78023

Retail Food Establishment Inspection Report

Establishme		T/c C	lars.	e / 5 Li	cense	#RC:3 Date: 10/29/302		
Purpose of Vis	sit: 🛛 Com	pliance Insp	ection []	Consultation	ı	Complaint Illness Investigation Other:		
Critical Food Safety Controls (5 pts)					22 22 22 22 21 21 22 30 31 32 32 33 34 35	Management and Personnel (4 pts) Manager on duty currently certified? Manager demonstrates proper use of thermometer Personnel with infections restricted / excluded Proper hand washing demonstrated Good hygienic practices observed Written HACCP Plans / SOPs as needed Non-Critical (3 pts) Food equipment construction / repair Facility construction (floors / walls) / repair Housekeeping contributes to infestation Non-food contact surfaces clean Garbage / solid waste storage Consumer advisories posted Inspection report displayed for public Other Corrections / Improvements Made / Comments:		
	N AND	c. 14	21 21		- _	of Control of Table of Control of		
RB Facilities 12. Hand was 13. Dishwass 14. Food sto 15. Storage as 16. Evidence 17. Sewage of 18. Thermon 19. Plumbing 20. Water su 21. Sewage of 22. Other	s, Equipmershing / sanitizarage area meronduse of toe of insects of disposal / Granters provided / no cross-capply / hot was hisposal mee	nt and Food as supplied and ing (press code xic items redents / interest trap led / used connections atter ts code	Storage (3 ad clean om/To	emp.)	# 4	13 frovid for fregre vischsinse/Sen:TV		
As the person in charge of this facility, I understand I am responsible for food safety practices described in sections 229.163 (b) and 229.163 (c) of the Texas State Food Code. I understand that failure of employees to conduct a 20 second hand wash prior to starting work,								
after handling r	after handling raw products or visiting the restroom and that failure to manage required temperature and time controls have a high risk of causing food-borne illness. I agree to implement corrective actions described in Part E to reduce the risk of food-borne illness.							
	ical Food Saf		ipiement cor	recuve action	is desci	ribed in Part E to reduce the risk of food-borne illness.		
Area	Superior	Above Average	Average	Minimal		HACGP Compliance Score =		

(Does not apply to consultations or follow-up visits)

Person In Charge / Manager / Owner

Evaluation by Registered Sanitarian

Training Restrooms

Housekeeping Equipment Construction

Overall Rating

12951 Bandera Road, Helotes, Texas 78023 (210) 695-8877 Mailing Address: P.O. Box 507, Helotes, TX 78023

Retail Food Establishment Inspection Report

Establishment: Taco Boll Lice	ense # RC: Date: 10/29/2021
Purpose of Visit: ☑ Compliance Inspection ☐ Consultation	Complaint Illness Investigation Other:
VIII VIII VIII VIII VIII VIII VIII VII	
{A} Critical Food Safety Controls (5 pts)	{C} Management and Personnel (4 pts)
(Critical control violations must be corrected on the spot)	23. Manager on duty currently certified?
1. Cold holding temperatures / time	24. Manager demonstrates proper use of thermometer
2. Hot holding temperatures / time	25. Personnel with infections restricted / excluded
3. Cooking temperatures / time	26. Proper hand washing demonstrated
4. Proper cooling of foods / time	27. Good hygienic practices observed
5. Rapid reheating of foods (temperature and time)	28. Written HACCP Plans / SOPs as needed
6. Food control surfaces clean and sanitized	{D} Non-Critical (3 pts)
{ \int cutting boards \{ \} meat slicer \{ \} food grinder	29. Food equipment construction / repair
7. Potential for cross-contamination to occur	30. Facility construction (floors / walls) / repair
8. RTE foods / no direct hand contact	31. Housekeeping contributes to infestation
9. Foods from approved sources / labeling	32. Non-food contact surfaces clean
10. Foods protected from contamination	33. Garbage / solid waste storage
11. Other:	34. Consumer advisories posted
	35. Inspection report displayed for public
	36. Other
	{E} Corrections / Improvements Made / Comments:
Critical Temperature Verification:	
Food Item and Process Temp (F°)	Laulus /9400/
Welkin 40° Wolking 20	
Fice 20 - Chamer 160'1166'	
Por Cook 450	
Boon's 150-1 Chill: Nev. 150	
{B} Facilities, Equipment and Food Storage (3 pts)	
12. Hand washing stations supplied and clean	
13. Dishwashing / sanitizing (300 ppm/Temp.)	
14. Food storage area meets code	
15. Storage and use of toxic items	
16. Evidence of insects or rodents / infestation	
17. Sewage disposal / Grease trap	
18. Thermometers provided / used	
19. Plumbing / no cross-connections	CONTRACTOR OF THE PROPERTY OF
20. Water supply / hot water 130	
21. Sewage disposal meets code	
22. Other	
As the person in charge of this facility, I understand I am respons	sible for food safety practices described in sections 229.163 (b) and
229.163 (c) of the Texas State Food Code. I understand that failure of	f employees to conduct a 20 second hand wash prior to starting work,
after handling raw products or visiting the restroom and that failure	e to manage required temperature and time controls have a high risk
of causing food-borne illness. I agree to implement corrective actions	described in Part E to reduce the risk of food-borne illness.
Non-Critical Food Safety Rating √	
Area Superior Above Average Minimal	HACCD/Compliance Score
Average	HACCP/Compliance Score =
Training	(Does not apply to consultations or follow-up visits)
Restrooms	1 Am
Havadaasiaa	Person In Charge / Manager / Owner

Evaluation by Registered Sanitarian

Equipment

Construction
Overall Rating

12951 Bandera Road, Helotes, Texas 78023 (210) 695-8877 Mailing Address: P.O. Box 507, Helotes, TX 78023

Retail Food Establishment Inspection Report

Establishmer	nt: //	ercos	1.22	's Li	cens	e#RC:
						Complaint Illness Investigation Other:
	Critical Food Safety Controls (5 pts)					C) Management and Personnel (4 pts)
		must be corrected on the spot)				23. Manager on duty currently certified?
		atures / time				24. Manager demonstrates proper use of thermometer
	ing temperatu					25. Personnel with infections restricted / excluded
	temperatures					26. Proper hand washing demonstrated
	heating of foo		ture and tin	ne)		27. Good hygienic practices observed 28. Written HACCP Plans / SOPs as needed
	ntrol surfaces			iic)		
	ng boards {			orinder		D) Non-Critical (3 pts) Pood equipment construction / repair
	for cross-cor			- Granda		30. Facility construction (floors / walls) / repair
	ds / no direct			·		31. Housekeeping contributes to infestation
9. Foods fro	om approved	sources / lal	peling _			32. Non-food contact surfaces clean
10. Foods pr	otected from	contaminati	on			33. Garbage / solid waste storage
11. Other: _						34. Consumer advisories posted
						55. Inspection report displayed for public
	24-1 III - 1000 -				- 3	36. Other
					- {	E) Corrections / Improvements Made / Comments:
					- -	
Critical Tem	perature Ve	rification:				#26 Seriel for
Food Item :	and Process			Temp (F°)	11-	Anna + 7. / Headwich
Walk-	- 38"	20		70 10 10 10 10	11-	Acher A Limit house
F100200	, 0°	Pry los	12 38°	136"	11-	
] _	
]	
{B} Facilitie				pts)		
12. Hand washing stations supplied and clean						The state of the s
13. Dishwashing / sanitizing (ppm/Temp.)						
14. Food storage area meets code15. Storage and use of toxic items						
16. Evidence 17. Sewage of						
18. Thermon					18	
19. Plumbing					-	
20. Water supply / hot water 21. Sewage disposal meets code					7	
	22. Other					
	"Est	and Washington				
As the person i	n charge of t	his facility,	understan	d I am respo	nsible	e for food safety practices described in sections 229.163 (b) and
229.163 (c) of th	e Texas State	Food Code.	I understan	d that failure	of en	aployees to conduct a 20 second hand wash prior to starting work,
after handling r	aw products	or visiting th	e restroom	and that failu	ire to	manage required temperature and time controls have a high risk
	ical Food Safe		prement cor	recuve action	is desc	cribed in Part E to reduce the risk of food-borne illness.
Area	Superior Sale	Above	Average	Minimal		7
	3-273333	Average				HACCP Compliance Score =
Training		Λ		hr 1		(Does not apply to consultations or follow-up visits)
Restrooms		-				To Sel
Housekeeping		1				Person In Charge / Manager / Owner
Equipment	Y. C.					177/1
Construction						Evaluation by Registered Sanitarian
Overall Rating	N					2. Julian of Registeres Guillatian

12951 Bandera Road, Helotes, Texas 78023 (210) 695-8877 Mailing Address: P.O. Box 507, Helotes, TX 78023

Retail Food Establishment Inspection Report

Establishmen	nt: 46	5	Pizz	eric Li	icense # RC:	
Purpose of Visit: Compliance Inspection Consultation Complaint Illness Investigation Other:						
{A} Critical	Food Cofee	Controls (5	ntc)		{C} Management and Personnel (4 pts)	
(Critical control				spot)	23. Manager on duty currently certified?	
	ding tempera		/ on the	spot)	24. Manager demonstrates proper use of thermometer	
	ing temperatu				25. Personnel with infections restricted / excluded	
	temperatures				26. Proper hand washing demonstrated	
	ooling of foo				27. Good hygienic practices observed	
	heating of foo		ture and tin	ne)	28. Written HACCP Plans / SOPs as needed	
	trol surfaces				{D} Non-Critical (3 pts)	
{ } cuttii	ng boards {	} meat slice	r { } food	grinder	29. Food equipment construction / repair	
	for cross-cor				30. Facility construction (floors / walls) / repair	
8. RTE food	ds / no direct	hand contac	t		31. Housekeeping contributes to infestation	
Foods fro	om approved	sources / lab	eling		32. Non-food contact surfaces clean	
10. Foods pro					33. Garbage / solid waste storage	
11. Other: _					- 34. Consumer advisories posted	
					35. Inspection report displayed for public	
					_ 36. Other	
== 75% 1 60		11 2			- {E} Corrections / Improvements Made / Comments:	
-						
Cuitical Tom	nonotano Vo	-ification.			# 13 13 15 15 15 15	
Critical Tem	and Process	rnication:	7	In (IRR)	The Move of Miskmousic	
	~ 38	Welt.	100	emp (F°)	10 30 propos disponer sonilise	
See .		10,		. 135		
pry Cook 40 Save 135					- P12 Previde for paper lower	
1	7	Value i			at herdsink	
(B) Facilitie	s, Equipmen	t and Food	Storage (3	pts)		
12 Hand wa	shing station:	s supplied ar	d clean			
13 Dishwash			\π _α	emp.)		
14. Food stor			_			
15. Storage a						
16. Evidence			testation			
17. Sewage of						
18. Thermon						
19. Plumbing						
20. Water su 21. Sewage of						
21. Sewage C	-	s code				
22. Outer		- 3				
As the person i	n charge of t	his facility.	understand	l I am respo	onsible for food safety practices described in sections 229.163 (b) and	
229.163 (c) of th	e Texas State	Food Code.	I understan	d that failure	re of employees to conduct a 20 second hand wash prior to starting work,	
after handling r	aw products	or visiting th	e restroom a	and that failu	ure to manage required temperature and time controls have a high risk	
	ical Food Safe		piement cor	recuve action	ons described in Part E to reduce the risk of food-borne illness.	
Area	Superior	Above	Average	Minimal		
10 y m		Average			HACCP Compliance Score =	
Training				-	(Does not apply to consultations or follow-up visits)	
Restrooms				- 354		
Housekeeping					Person In Charge / Manager / Owner	
Equipment						
Construction					Evaluation by Registered Sanitarian	
Overall Rating	1	1				

12951 Bandera Road, Helotes, Texas 78023 (210) 695-8877 Mailing Address: P.O. Box 507, Helotes, TX 78023

Retail Food Establishment Inspection Report

Establishment: Noller Tree Lice	ense # RC: Date: 10/29/202)						
Purpose of Visit: Compliance Inspection Consultation	Complaint Illness Investigation Other:						
 (A) Critical Food Safety Controls (5 pts) (Critical control violations must be corrected on the spot) 1. Cold holding temperatures / time 2. Hot holding temperatures / time 3. Cooking temperatures / time 4. Proper cooling of foods / time 5. Rapid reheating of foods (temperature and time) 6. Food control surfaces clean and sanitized { } cutting boards { } meat slicer { } food grinder 7. Potential for cross-contamination to occur 8. RTE foods / no direct hand contact 9. Foods from approved sources / labeling 10. Foods protected from contamination 11. Other: 	C Management and Personnel (4 pts)						
Critical Temperature Verification:							
Food Item and Process Temp (F°)							
Welkin 0"	1 Celis Tacd						
Fride 38°							
Feeger O"							
{B} Facilities, Equipment and Food Storage (3 pts)							
12. Hand washing stations supplied and clean							
13. Dishwashing / sanitizing (ppm/Temp.)							
14. Food storage area meets code							
15. Storage and use of toxic items							
16. Evidence of insects or rodents / infestation							
17. Sewage disposal / Grease trap18. Thermometers provided / used							
19. Plumbing / no cross-connections							
20. Water supply / hot water							
21. Sewage disposal meets code							
22. Other							
As the person in charge of this facility, I understand I am responsible for food safety practices described in sections 229.163 (b) and 229.163 (c) of the Texas State Food Code. I understand that failure of employees to conduct a 20 second hand wash prior to starting work, after handling raw products or visiting the restroom and that failure to manage required temperature and time controls have a high risk of causing food-borne illness. I agree to implement corrective actions described in Part E to reduce the risk of food-borne illness.							
Non-Critical Food Safety Rating √							
Area Superior Above Average Minimal Average	HACCP Compliance Score =						
Training	(Does not apply to consultations or follow-up visits)						
Restrooms	West						
Housekeeping	Person In Charge / Manager / Owner						

Evaluation by Registered Sanitarian

Equipment Construction

Overall Rating